

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

| Establishment Information | | |
|---|---|--------------------------|
| Facility Name Pizza Oven | Facility Type Food Service Establishment | |
| Licensee Name Merely Mulligan, LLC | Facility Telephone # 304 229-6701 | |
| Facility Address 4803 Gerrardstown Rd Inwood , WV | Licensee Address , | |
| Inspection Information | | |
| Inspection Type Routine | Inspection Date 02/05/2019 | Total Time Spent 1.25 |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Grill Prep Unit | 39 |
| Sandwich Prep Unit | 39 |
| Pizza Prep Unit | 40 |
| Dr. Pepper Refrigerator | 40 |
| Salad Bar | 40 |
| Walk-In | 36 |
| Pizza Hot Table | 155 |

| Warewashing Info | | | | | |
|-------------------------|---------------------|--------------|------|------------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3-BaySanitizer | ChemicalChemical | | 5050 | ChlorineChlorine | |

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations

Total # 4

Repeated # 2

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cut vegetables/fruits need dated in pizza prep unit

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Ledge of Coca-Cola machine needs cleaned (mold)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Clean utensils stored not clean

6-501.111 - CONTROLLING PESTS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Back door hanging open at beginning of inspection. Recommend installing screen door if door is going to be kept open.

ObservedNon-CriticalViolations

Total # 9

Repeated # 2

2-402.11 - HAIR RESTRAINTS

OBSERVATION: Employees noted working in food preparation/cooking area without a hair restraints.

3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD

OBSERVATION: Dressing bottles in 3-Door Beverage Air need labeled

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Water laying in bottom of pizza prep unit

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Gasket on bottom of walk-in door needs reattached to door (pulling out)

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

REPEAT OBSERVATION Gaskets on numerous pieces of equipment need replaced (torn)

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

REPEAT OBSERVATION Slicer needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside of microwave needs cleaned (top)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Door on Walk-In refrigerator needs repaired (not closing all the way)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Substation leg needs repaired (broken).

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Aimee Peters



Keith Allison